

BLANC DE MARGES

Vallbona de les Monges is a land of drystone walls. Known in Catalan as “Marges”, they surround the estates and are testimony to a lively and resilient farming past we are striving to uphold. Blanc de Marges is keen to reflect that landscape, the first white wine with minimal intervention from L’Olivera, a path towards respect for the varietal character in search of its purest expression

WHITE WINE
2023

Varieties

Xarel·lo (45%), White grenache (35%),
Malvasia (20%)



TERROIR

Weather

The climate is continental Mediterranean, with cold dry winters and hot summers tempered by the soft breeze blowing in from the sea in the evening that cools the night, particularly during ripening season. The scarce rainfall is concentrated in autumn and spring (350-450 mm yearly).

Original land plots

Tros de Nalec and Catxassa vineyards, in the Corb River Valley subzone of the Costers del Segre DO. Plots characterised by the drystone walls that surround the vineyards, preserving the fertility of the soil and the efficiency of the water.

Features of the 2023 vintage

The 2023 vintage was, like 2022, also very complicated on an agronomic level, especially due to the low rainfall and extreme conditions with numerous days with maximum temperatures above 35°C. All these elements led to limited plant development and a considerable reduction in production (between 30 and 80% lower than the average under our dryland viticulture conditions). These extreme conditions of heat and drought forced us to advance the harvest a lot to maintain the balance and quality of the grapes. We started it very early, on the 18th of August, and finished it on the 4th of October. The conditions of drought and low humidity allowed us, at least, to obtain a healthy grape without any fungal infections.

THE WINE

Viticulture and wine processing

Organic dry farming. Manual harvest in boxes of 10-12 kg and selection of grapes in the vineyard. The grapes are trodden underfoot in the vineyard itself, where spontaneous fermentation begins with wild yeasts. Fermentation ends in the cellar, in a stainless-steel tank, without temperature control and without additives, to obtain a wine with minimal intervention. Fermentation ends when all the sugars have been consumed and that is when the wine is bottled.

Analysis

Alcohol content: 12.5%
Total acidity: 2.99 g/l (sulphuric acid)
Volatile acidity: 0.46 g/l
Residual sugar: 0.5 g/l (glucose+fructose)
Total sulphur: <10 mg/l
pH: 3.34

Tasting notes

Straw yellow colour. Intense nose, with sweet aromas, notes of apricot and white peach and a salty hint of sea fennel. On the palate, it is round and voluminous, well balanced and clean. Its smoothness and balsamic touch stand out. The new Blanc de Marges pairs well with cold dishes that contain a salty touch. It is also a good choice alongside pasta with basil pesto or white meat dishes such as chicken with orange. It will work perfectly with recipes based on aromatic herbs.

L’Olivera
CULTURA DE MARGES